



STARTERS

GAME SAUSAGE 18
venison & wild boar sausage / cheese / crackers
caramelized onion crema / pickled mustard seeds

DEVILED EGGS 16
whipped pimento cheese / shallot chips / bbq-spiced oil

CANDIED BACON 14
hot honey glaze / gorgonzola whip

ROASTED CARROTS *n* 17
cast iron-glazed carrots / texas pecan crumble
hummus / goat cheese / lemon

BARBACOA QUESADILLA *gf* 18
fresh blue corn tortilla / oaxacan cheese
pickled onion / avocado salsa

SMOKED CHICKEN POBLANO SOUP 8
cotija cheese / fire-roasted poblano/ cilantro
lime / tortilla strips

BLACKENED GULF SHRIMP TOSTADAS 18
chipotle cream / cotija / hominy pico / radish / lime

SALADS

add: chicken 9 / shrimp 11 / salmon* 15
flat iron steak* 14 / candied bacon 7

MARKET SALAD *gf n* 14
heirloom tomato / goat cheese / english cucumber
candied pecans / watermelon radish / citrus vinaigrette

CAESAR *gf* 14
charred corn / avocado / cornbread croutons
pancetta / black pepper caesar dressing

CRISPY CHICKEN WEDGE 22
little gem lettuce / candied bacon / smoked cheddar
heirloom tomatoes / green goddess

SIDES

MARKET SALAD *gf* 8

ROASTED TEXAS MUSHROOMS *gf* 8
truffle oil

BURNT CARROT 8
lemon goat cheese

YUKON GOLD MASH *gf* 7

SEA SALT VINEGAR STEAK FRIES *vg* 8

BACON MAC N' CHEESE 11

HANDHELDS

all sandwiches served with regular potato fries,
sweet potato fries, barbecue house chips or side salad

FTW DIP 20
braised beef / charred onions / mushrooms
roasted chili aioli / au jus

TEXAS REUBEN 21
corned beef / sauerkraut / swiss cheese
comeback sauce / artisan rye
sub charred mushrooms for vegetarian option

THE STOCKYARD BURGER* 21
44 farms beef / american cheese / secret sauce
applewood-smoked bacon / grilled onion
sesame brioche

FTW CLUB 20
sliced turkey / thick-cut applewood-smoked bacon
eggs / pepper jack / tomato / lemon aioli / sourdough

MAINS

CHICKEN FRIED STEAK* 32
yukon gold mash / green beans / spiced sawmill gravy

BRICK-ROASTED CHICKEN *gf* 35
broccolini / candied carrots / roasted potatoes
charred lemon thyme jus

FLAT IRON STEAK & FRIES* *gf* 42
cast iron-seared / steak fries / garlic herb butter

RIGATONI 25
wild mushroom ragu / heirloom tomato / parmesan

BLACKENED ORA KING SALMON* *gf* 38
smoked poblano grits / charred citrus beurre blanc
crispy tortilla

FISH & CHIPS 24
fried cod / seasoned fries / jalapeño tartar
malt vinegar

SWEETS

COWBOY COOKIE SKILLET *n* 12
chocolate chips / brown sugar / vanilla ice cream

TEXAS SHEET CAKE 9
dr pepper ganache / whipped cream

SEASONAL FRUIT COBBLER *n* 14
brown sugar crumble / butter pecan ice cream



GO TEXAN®

gluten-friendly bread available upon request

gf Gluten-Friendly | *vg* Vegan | *n* Contains Nuts/Peanuts

visit www.gotexan.org for information on our local partners.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy. Applicable taxes and service charges will be added.

20% service charge will be added to parties of 8 or more.



WINE BY DESIGN

Our menu highlights the elements of fruit, tannin, and acidity, and their synergy in well-designed wine. **Fruit** is driven by the natural sugar content, age, and organic compounds of the wine. **Tannin** is derived from the skin of the grapes which leaves your tongue feeling dry. **Acidity** is the bright, tangy spark resulting from the terroir where the grapes were grown.

WHITES & ROSÉS

Fruit | Tannin | Acidity

	6oz	9oz	BTL
● ● ● LUNETTA • PROSECCO BRUT • VENETO, ITA (187ML)	-	-	15
● ● ● CHANDON • SPARKLING ROSÉ • CA (187ML)	-	-	20
○ ● ● MOËT & CHANDON IMPÉRIAL • BRUT ROSÉ • CHAMPAGNE, FRA (187ML)	-	-	30
● ○ ● CHATEAU STE. MICHELLE • RIESLING • COLUMBIA VALLEY, WA	12	17	46
● ○ ○ CONUNDRUM • WHITE BLEND • CA	12	17	46
○ ○ ● ZENATO • PINOT GRIGIO • DELLE VENEZIE, ITA	12	17	46
○ ○ ● SANTA MARGHERITA • PINOT GRIGIO • VALDADIGE, VENETO, ITA	16	24	62
● ● ● ROSE GOLD • ROSÉ • CÔTES DE PROVENCE, FRA	14	20	60
● ○ ● DECOY BY DUCKHORN • SAUVIGNON BLANC • CA	14	20	60
● ○ ● MOHUA • SAUVIGNON BLANC • MARLBOROUGH, NZL	13	19	58
● ● ○ WENTE VINEYARDS ESTATE GROWN • CHARDONNAY • CENTRAL COAST, CA	14	20	60
● ● ○ KENDALL-JACKSON VINTNER'S RESERVE • CHARDONNAY • CA	15	22	65

REDS

● ○ ● MEIOMI • PINOT NOIR • CA	14	20	60
● ○ ● ELOUAN • PINOT NOIR • OR	15	21	61
● ● ○ BELLE GLOS BALADE • PINOT NOIR • SANTA BARBARA COUNTY, CA	25	34	95
○ ● ● BANFI • CHIANTI CLASSICO • TUSCANY, ITA	15	20	58
● ● ○ BENZIGER • MERLOT • SONOMA COUNTY, CA	16	24	62
● ● ● DUCKHORN • MERLOT • NAPA VALLEY, CA	33	46	125
● ● ● JOEL GOTT • RED BLEND • COLUMBIA VALLEY, WA	13	18	55
● ● ● LIBERTY SCHOOL • CABERNET SAUVIGNON • PASO ROBLES, CA	16	22	60
● ● ● DAOU • CABERNET SAUVIGNON • PASO ROBLES, CA	18	26	75

○ MIN ● MID ● MAX

BEER

DOMESTIC 8
michelob ultra, coors light, miller lite,
bud light, budweiser

IMPORTED 9
corona extra, dos equis lager,
heineken, peroni, stella artois, guinness,
modelo especial

NON-ALCOHOLIC 8
heineken 0.0 na lager
athletic brewing co run wild na ipa

HARD SELTZERS & CIDERS 8
angry orchard hard cider
locust brewing co. hard cider
white claw mango or cherry hard seltzer
truly wild berry hard seltzer
high noon watermelon vodka hard seltzer

CRAFT 9
samuel adams boston lager
samuel adams seasonal
new belgium fat tire ale
new belgium voodoo ranger juicy haze ipa
blue moon belgian white
wild acre t-hawk ipa
rahr & sons dadgum ipa
yuengling american lager

NON-ALCOHOLIC BEVERAGES

FRESHLY BREWED MEDIUM BLEND COFFEE 5

CAPPUCCINO OR LATTE 6

ESPRESSO 5 | 7
single or double

ICED TEA 6
sweet or unsweetened

NUMI HOT TEA 6
chamomile lemon / moroccan mint
jasmine green / rooibos / chai
breakfast blend

SODA 6
coke / diet coke / sprite / dr pepper
diet dr pepper

ACQUA PANNA 4 | 8
small or large

S.PELLEGRINO SPARKLING WATER 5 | 10
small or large

Applicable taxes and service charge will be added.